

# Bang Bang Shrimp Pasta

## You'll Need

1 lb of spaghetti.

1  $\frac{1}{2}$  lbs of peeled and deveined medium shrimp.

1  $\frac{1}{2}$  tbsps of olive oil.

3 minced cloves of garlic.

3 tsps of paprika.

1 tbsp of fresh parsley.

Black pepper.

You'll Need (for the sauce)

$\frac{1}{2}$  cup of Hellman's mayonnaise.

$\frac{1}{2}$  cup of Thai sweet chili sauce.

2 minced cloves of garlic.

2 tbsps of lime juice.

$\frac{1}{4}$  tsp of crushed red pepper flakes.

$\frac{1}{2}$  tbsp of onion powder.

# How to

Mix all of the sauce ingredients in a bowl.

Cook the pasta according to the package instructions and drain.

In a medium bowl, mix the uncooked shrimp, paprika, 3 cloves of garlic and pepper until well combined.

Cook the shrimp in a large skillet over medium high heat stirring constantly for 10 minutes.

Mix together all of the ingredients in a large bowl, the pasta, shrimp and the sauce and toss well.

Voila!

Easy, peasy and yummy! We use this with shrimp as it adds a wonderful flavor to the pasta, my kids love adding some cheese over the top. Give it a shot, you'll like it.